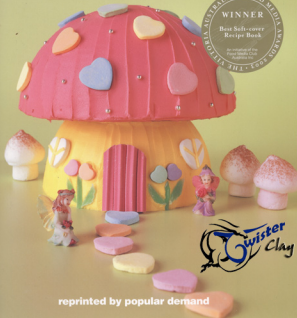


THE AUSTRALIAN
Women's Weekly

kids' birthday cakes



Twister
Clay

reprinted by popular demand



THE AUSTRALIAN
Women's Weekly



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the magic toadstool

cake

2 x 340g packets buttercake mix
16cm x 16cm prepared board (page 112)
1½ quantities butter cream (page 112)
yellow and pink colouring
15cm-round cardboard

decorations

4 pink Fruit Sticks
2 spearmint leaves
8 mini heart lollies
1 yellow Fruit Stick
25 large heart lollies
24 other cabbages
3 large white marshmallows
3 white marshmallows
1 teaspoon cocoa powder
assorted mini fairy statuettes



Position the large cake on the small cake, then spread pink butter cream over toadstool cap.



Split the spearmint leaves in half through the centre, then place the halves into three pieces.

- 1 Preheat oven to moderate; grease 1.25-litre (5 cup) and 1.25-litre (5 cup) pudding steamers. Bake cake according to directions on packet, pour mixture into steamers until three-quarters full; bake smaller pudding in moderate oven about 35 minutes and larger pudding about 55 minutes. Stand cakes in steamers 5 minutes; turn onto wire rack to cool, slicing vertically half, level cake tops.
- 2 Place small cake on board. Tint ½ of the butter cream with yellow colouring; spread all over cake for toadstool stem.
- 3 Position large cake on cardboard round, cut-side down. Position large cake on toadstool stem for toadstool cap. Tint remaining butter cream with pink colouring; spread all over cap.
- 4 Place pink Fruit Sticks, side by side, on flat surface; trim tops of sticks to make rounded dome. Position on toadstool stem for stem.
- 5 Split spearmint leaves in half through centre; slice halves into three pieces, as shown, the centre pieces for stems and side pieces as leaves; position around toadstool stem. Position two mini heart lollies at top of each spearmint stem for flowers.
- 6 Cut yellow Fruit Stick into thin strips; using a little water, position on two large heart lollies; position on toadstool stem for windows.
- 7 Position six large heart lollies on board at front of toadstool for path. Decorate toadstool cap with cabbages and remaining large heart lollies.
- 8 Using a little butter cream, attach large marshmallows on top of smaller marshmallows, sprinkle with sifted cocoa powder; position around toadstool. Decorate toadstool with fairy statuettes as desired.





whirlipop

cake

340g packet buttercake mix

23cm x 40cm prepared board (page 112)

1 quantity butter cream (page 112)

yellow colouring

decorations

icing sugar mixture

300g ready-made soft icing

green and red colouring

1.5cm x 40cm orange ribbon

25cm dowelling

- 1 Preheat oven to moderate; grease and line (page 112) deep 17cm-round cake pan. Make cake according to directions on packet, pour into pan; bake in moderate oven about 45 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Place cake on board, cut side down.
- 3 Tint butter cream with yellow colouring; spread all over cake.
- 4 On surface dusted with icing sugar, knead icing until smooth. Knead green colouring into $\frac{1}{4}$ of the icing; roll into 1cm-thick cord. Enclose remaining icing in plastic wrap; reserve. Cut cord in half; cover both halves with plastic wrap. Repeat with reserved icing, tinting $\frac{1}{4}$ of the icing red and $\frac{1}{4}$ of the icing yellow.
- 5 Pinch one cord of each colour together, twist the cords by rotating them; cover with plastic wrap. Repeat with remaining three cords.
- 6 Starting from centre of cake, spiral one length of twisted cord, as shown. Join end of remaining twisted cord to first twisted cord by gently pinching and moulding cords together; continue spiralling twisted cord to cover cake.
- 7 Tie ribbon into a bow around dowelling. Insert dowelling slightly into cake for lollipop stick.

TIP You can paint the dowelling with non-toxic paint, if you like.



Place cake on the board cut side down, then spread the yellow butter-cream over cake.



Pinch the three cords together at one end, then twist cords together by rotating them.



Starting from centre of cake, spiral twisted cord to cover the top of cake.

echidna ice-cream cake

1.5 litres choc-chip ice-cream, softened

1 cream-filled chocolate sponge finger, chilled

decorations

200ml milk chocolate for Mags

2 x 200g packets chocolate finger biscuits

100g dark chocolate, grated coarsely

2 green Smarties

25cm x 25cm prepared board (page 132)

- 1 Line 1.25-litre (2-cup) pudding steamer with plastic wrap; press softened ice-cream into steamer. Cover; freeze about 1 hour or until ice-cream is set.
- 2 Turn steamer upside down on baking paper-lined tray. Remove steamer and plastic wrap from ice-cream.
- 3 Working quickly, trim 2cm from sponge finger; position at base of cake for nose. Using Ice Mags, coat nose and face in chocolate, as shown; stand until chocolate is almost set. Using sharp knife, trim away any excess chocolate. (Return to freezer if necessary).
- 4 Working quickly, push finger biscuits into ice-cream body; sprinkle between biscuits with grated chocolate.
- 5 Using a little Ice Mags, secure Smarties to echidna for eyes.
- 6 Freeze echidna until ready to serve. Using egg slides, transfer echidna from baking paper to board.

Tip: Use a good quality ice-cream; actual varieties of ice-cream differ from manufacturer to manufacturer depending on the quantities of air and fat that have been incorporated into the mixture.

Once the ice-cream softens and melts slightly, it takes up less space – that is why 1.5 litres of ice-cream can fit into a 1.25-litre pudding steamer.



Place steamer upside down on baking paper-lined tray; remove steamer and plastic wrap



Using Ice Mags, coat the nose and face, then stand until the chocolate almost sets



Trim any excess chocolate from the echidna's nose and face with a sharp-pointed knife



Working quickly, push the chocolate finger biscuits into the ice-cream for echidna's spikes



go fly a kite

cake

2 x 340g packets butter cake mix

1 large x 45cm prepared board (page 112)

2½ quantities butter cream (page 112)

yellow, red, green and orange colouring

decorations

1 black licorice strip

10cm red ribbon

10cm purple ribbon

10cm orange ribbon

10cm green ribbon

1m rope

icing sugar mixture

200g ready-made soft icing

- 1 Preheat oven to moderate; grease and line (page 110) deep 10cm x 10cm baking dish. Bake cake according to directions on packet, pour into dish; bake in moderate oven about 1 hour. Stand cake in dish 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut kite from cake, cut side down. Position cake on board, cut side down; discard remaining cake.
- 3 Place two lines of toothpicks in cake, connecting opposing corners of kite, as shown. Tint ¼ of the butter cream with yellow colouring, ¼ with red colouring, ¼ with green colouring and ¼ with orange colouring.
- 4 Using toothpicks as a guide, spread tinted butter cream over top and side of each kite quadrant; remove and discard toothpicks.
- 5 Cut licorice into thin strips; position around each coloured quadrant and edge of kite.
- 6 Using coloured ribbons, tie bows onto rope; position on board.
- 7 In surface dusted with icing sugar, knead icing until smooth; roll icing until 1cm thick. Using wire and four flower cutters, cut clouds from icing. Position clouds on board around kite.



Place kite cake cut side down (top), using the paper pattern, cut the kite from cake



Using toothpicks as a guide, spread coloured butter cream over the kite quadrants



Roll the icing until 1cm thick then, using flower cutters, cut clouds from the icing

for you!

cake

340g packet butter cake mix

1 quantity butter cream (page 112)

yellow and pink colouring

olive or blue prepared board (page 112)

decorations

2 x 350g packets coloured marshmallows

5 giant purple Smarties

7 giant pink Smarties

icing sugar mixture

350g ready-made soft icing

green colouring

pink line

16 sparsenot leaves



Icing flowers: cut the marshmallows in half then separate the sticks together to form petals

- 1 Preheat oven to moderate (line 12 hole $\frac{1}{4}$ cup/300ml) muffin pan with paper party caps. Make cake according to directions on packet, pour $\frac{1}{4}$ cup mixture into each hole; bake in moderate oven about 30 minutes. Stand cakes in pan 5 minutes; turn onto wire rack to cool.
- 2 Beat $\frac{1}{4}$ of the butter cream with yellow colouring; spread over flat cakes. Use remaining butter cream with pink colouring; spread over remaining cakes.
- 3 Using scissors, cut 24 yellow marshmallows and 18 pink marshmallows in half. Separate ends of each marshmallow together to form petals, as shown. Decorate yellow cakes with six or seven yellow marshmallow petals and pink cakes with six or seven pink marshmallow petals.
- 4 Position purple Smarties in pink flower centres; position pink Smarties in yellow flower centres. Position flowers on board.
- 5 On surface dusted with icing sugar, knead icing until smooth. Knead green colouring into icing; divide icing into quarters. Roll $\frac{1}{4}$ of the icing into four thin coils. Enclose remaining icing in plastic wrap; reserve. Cut icing cord into three uneven lengths; position on board. Repeat with reserved icing to make 12 stems in total.
- 6 Push stems together near ends; secure base with a little butter cream. Position sparsenot leaves along stems; secure with a little butter cream.





hey diddle diddle

cake

2 x 540g packets buttercream mix
15cm-round prepared board (page 112)
1 quantity butter cream (page 112)
yellow colouring

decorations

1 black licorice string
½ cup (110g) white sugar
yellow colouring

- 1 Preheat oven to moderate; grease and line (page 110) deep 15cm-round cake pan. Bake cake according to directions on packet, pour into pan; bake in moderate oven about 30 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut moon from cake, cut-side down. Place cake on board, cut-side down; discard remaining cake.
- 3 Beat butter cream with yellow colouring; spread all over cake.
- 4 Cut licorice into thin strips; position on cake for moon outline, eye and mouth.
- 5 Place sugar and yellow colouring in small plastic bag; rub colouring into sugar until evenly coloured, sprinkle evenly over moon face.



Using the paper pattern cut the moon from the cake, cut-side down with a small serrated knife



Beat the butter cream with yellow colouring then spread the butter cream all over the cake



Place the sugar and colouring in a plastic bag then rub together until sugar is evenly coloured





ginger neville cake

2 x 340g packets buttercream mix
40cm-round prepared board (page 112)
2 quantities butter cream (page 112)
orange colouring

decorations:

2 large white marshmallows
1 black licorice strip
1 giant blue Smartie, halved
8 x 10cm (3mm) black chenille sticks (pipe cleaners)
1 green bow

- 1 Preheat oven to moderate grease and line (page 105) deep 40cm-round cake pan and form a 25cm bar cake pan. Bake cake according to directions on packet, divide mixture between pans so both mixtures are to the same depth (bake round cake in moderate oven about 50 minutes and bar cake about 25 minutes). Store cakes in pans 5 minutes; turn onto wire rack to cool.
- 2 Using paper pattern (page 112) from pattern sheet, cut ears and face from cakes, top-side up, as shown.
- 3 Assemble cake pieces on board, top-side up, to form cat; discard remaining cake.
- 4 Using toothpicks, mark out centre stripe between ears. Using small serrated knife on the diagonal, trim about 1cm around edge of face.
- 5 Trim 1/2 of the butter cream with orange colouring to make light orange. Trim 1/2 of the remaining butter cream with orange colouring to make dark orange; leave remainder of butter cream plain.
- 6 Spread light orange butter cream all over cake. Spread all but 1 tablespoon of the dark orange butter cream over ears and stripe.
- 7 Spread 1 tablespoon of the plain butter cream for tips of ears and inside stripe. Seal remaining tablespoons of the dark orange butter cream and all of the remaining plain butter cream together for marbled effect; dab over cat's cheeks to create fur.
- 8 Trim marshmallows into eye shapes; position on cake. Cut small piece of the licorice into thin strips for outline of eyes. Cut two small pieces of the licorice for eyelashes. Position Smartie halves for eye brows.
- 9 Cut small piece of the licorice for nose and mouth. Position chenille sticks on cake for whiskers. Place bow under cat's chin.



Place the paper patterns on the cakes, then secure them with toothpicks to hold in place



Using a small serrated knife on the diagonal, trim about 1cm off the edge of cat's face



Spread all but 1 tablespoon of the dark orange butter cream over ears and stripe

critters & crawlers

cake

1½g packet butter/milk mix

1½ quantities butter cream

(page 112)

orange, blue, pink, green, violet
and yellow colouring

decorations

BEE

1 black jelly beans

2 banana fluffs

1 black licorice strip

white glossy decorating gel

BUTTERFLY

2 yellow jelly beans

4 chocolate licorices

2 banana fluffs

black glossy decorating gel

TURTLE

1 green licorice ball

2 green fluffs

1 green stamp

2 spearmint leaves

black glossy decorating gel

red glossy decorating gel

SPIDER

1 giant Jaffa

1 Jaffa

1 black licorice strip

black glossy decorating gel

DRAGONFLY

1 raspberries

4 strawberries & creams

2 jelly tots

2 orange Crazy Bananas

black glossy decorating gel

CATERPILLAR

6 orange fluffs

2 spearmint leaves

black glossy decorating gel

1 Preheat oven to moderate; line six holes of 12-hole (½ cup/125ml) muffin pan with paper party caps. Bake cake according to directions on packet, pour ½ cup of mixture into each hole; bake in moderate oven about 30 minutes. Thread party caps in pan 5 minutes; turn into wire rack to cool.

2 Divide butter cream among six small bowls. Tint each bowl of butter cream with one of the suggested colours: orange, blue, pink, green, violet and yellow.

3 **BEE** Spread orange butter cream over one party cake. Position black jelly beans and banana fluffs alternately for body. Cut wings from licorice strip. Using white glossy decorating gel, pipe parallel lines on wings; position on either side of body. Cut 1cm piece from licorice strip, roll into thin piece; position for pleasers. Using white glossy decorating gel, dot eyes on bee.

4 **BUTTERFLY** Spread blue butter cream over one party cake. Position yellow jelly beans for body; position licorices for wings. Position banana fluffs for antennae. Using black glossy decorating gel, dot eyes on butterfly.

5 **TURTLE** Spread pink butter cream over one party cake. Position licorice ball for shell; position fluffs for tail. Position stamps for head; position spearmint leaves for flippers. Using black glossy decorating gel, dot spots on shell; using red glossy decorating gel, dot eyes on turtle.

6 **SPIDER** Spread green butter cream over one party cake. Position giant Jaffa for body; position Jaffa for head. Cut licorice into thin strips, cut eight thin pieces from licorice strips; position for legs. Using black glossy decorating gel, dot eyes on head and draw line on back of spider.

7 **DRAGONFLY** Spread violet butter cream over one party cake. Position raspberries for body; position strawberries & creams for wings. Trim Jelly Tots for eyes; position on front raspberry. Position Crazy Bananas for antennae. Using black glossy decorating gel, dot pupils on Jelly Tots.

8 **CATERPILLAR** Spread yellow butter cream over one party cake. Position orange fluffs on cake for body. Split spearmint leaves in half through centre; position for leaves. Using black glossy decorating gel, dot eyes and mouth on caterpillar.

Tip The cake mix is enough to make 12 party cakes, so decorate the other six party cakes with your own favourite critters & crawlers.







wicked wizard's hat

cake

- 2 x 340g packets butter cake mix
- 42cm x 41cm prepared board (page 117)
- 2 quantities butter cream (page 112)
- blue colouring

decorations

- silver cardboard
- 1 black florice strap
- 100g white chocolate melts, melted
- yellow colouring
- coloured sprinkles

- 1 Preheat oven to moderate; grease and line (page 110) deep 42cm x 42cm baking dish. Make cake according to directions on packet, pour into dish; bake in moderate oven about 1 hour. Stand cake in dish 10 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Using paper pattern (page 117) from pattern sheet, cut hat from cake, cut-side down.
- 3 Assemble cake on board, cut-side down, to form hat; discard remaining cake.
- 4 Tint butter cream with blue colouring; spread all over cake.
- 5 Trace buckle shape at right; transpose onto silver cardboard, then cut out shape. Weave florice strap through buckle position on cake.
- 6 Trace the stars, above right, onto baking paper. Combine melted chocolate and yellow colouring in small bowl. Spoon into piping bag (page 109); pipe onto tracings of stars. Tap ¼ of the stars with coloured sprinkles; stand until stars set. Carefully lift stars from baking paper; position on cake.

Tip: You can also use star-patterned wrapping paper with a sheet of baking paper over it to use as a guide to making the stars.



Using the paper pattern, cut wizard's hat from cake, cut-side down, with a small serrated knife



Put the butter cream with blue colouring using a small palette knife, spread all over cake



Spoon chocolate into a piping bag; pipe onto tracings; sprinkle half with coloured sprinkles





whale of a day

cake

- 3 x 340g packets buttercake mix
- 31cm x 44cm prepared board (page 112)
- 2 quantities butter cream (page 112)

blue colouring

decorations

- 1 black licorice strip
- 1 giant black sesame
- 7 x 15cm (3mm) white skewer sticks (grip classroom)

- 1 Preheat oven to moderate; grease and line (page 118) deep (31cm x 16cm) baking dish. Bake cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour. Stand cake in dish 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut whale and ocean waves from the cake, cut-side down. Place on board, cut-side down; discard remaining cake.
- 3 Tint ½ of the butter cream with blue colouring to make deep blue; spread all over whale body.
- 4 Tint ¼ of the remaining butter cream with blue colouring to make mid-blue. Combine ¼ of the remaining plain butter cream with 2 tablespoons of the mid-blue butter cream in small bowl to make light-blue butter cream. Spread mid-blue butter cream all over remaining cake.
- 5 Spread light-blue butter cream on mid-blue butter cream for waves. Spread remaining plain butter cream on peaks of waves.
- 6 Cut licorice into thin strips, position on cake for mouth; position sesame on cake for eye. Position skewer sticks at blowhole for spout.



Using the paper pattern, cut the whale and ocean waves from the cake, cut-side down.



Spread the mid-blue butter cream all over the remaining cake for the ocean waves.



Using a palette knife, spread the remaining plain butter cream on the peaks of the waves.

jungle fever

You need approximately 4 x 50g packets of Baked.

cake

2 x 140g packets butter/cake mix

2 quantities butter cream (page 112)

green colouring

20cm-round prepared board (page 112)

decorations

icing sugar mixture

1kg ready-made soft icing

9 Flakes

12 banana Buntis

10 pineapples

8 gummy feet

8 Cool Mints

red glitzy decorating gel (page 115)

assorted toy animals



Spread the second trimmed cake with butter cream, then top with the untrimmed cake.



Cut the leaves from icing then drape them over wooden spoons to curl and dry.



Position the Flakes around the cake, then stick leaves on the cake as they curl up slightly.

- 1 Preheat oven to moderate; grease and line (page 110) three deep 20cm-round cake pans. Bake cake according to directions on packet, divide mixture among pans; bake in moderate oven about 40 minutes. Mould cakes in pairs 5 minutes; turn onto wire racks to cool. Using serrated knife, level two cakes' tops so cakes are the same height.
- 2 Tint butter cream with green colouring; reserve ¼ of the butter cream.
- 3 Place one trimmed cake on board, cut-side down; spread with ¼ of the remaining butter cream, top with remaining trimmed cake, cut-side down. Spread with remaining butter cream; top with remaining cake, top-side up. Spread reserved butter cream all over cakes.
- 4 Using paper patterns (page 112) from pattern sheet, transpose leaf onto cardstock and cut out. On surface dusted with icing sugar, knead icing until smooth. knead green colouring into ¼ of the icing to make light green; enclose remaining icing in plastic wrap, reserve. Roll icing until 3mm thick. Using cardstock leaf template and sharp-pointed knife, cut leaves from icing; drape over wooden spoons to slightly curl as they dry.
- 5 On surface dusted with icing sugar, knead green colouring into reserved icing to make dark green; roll until 3mm thick. Using same leaf template, cut leaves from icing; drape over wooden spoons to slightly curl as they dry.
- 6 Position Flakes around side of cake; stack slightly overlapping leaves on top of cake, securing each leaf with a little butter cream. Position banana Buntis and pineapples around side of cake; position gummy feet around base of cake. Position Cool Mints, in pairs, for eyes around side of cake. Using decorating gel, dot pupils on Cool Mints.
- 7 Scatter assorted animals on and around cake.

Tip It's best to make the leaves a few days ahead so that they thoroughly dry.





picture perfect

cake

2 x 340g packets buttercream mix
15cm-square prepared board (page 112)
2 quantities butter cream (page 112)

decorations

11cm-square photograph, laminated
1kg mixed lollies

- 1 Preheat oven to moderate; grease and line (page 110) deep 15cm-square cake pan. Make cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour. Stand cake in pan 5 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Place cake on board, cut-side down.
- 3 Spread butter cream all over cake.
- 4 Centre photograph carefully on top of cake.
- 5 Scatter mixed lollies all over cake; press lollies gently into butter cream.

Tip: You can use any photographic print you like, but remember to laminate it if you want it to remain after the cake is gone.
Use a selection of your favourite lollies to decorate this cake.



Spread the butter cream all over the cake then carefully centre the photograph on the cake.





the penguin prince

cake

- 2 x 140g packets buttercake mix
- 30cm x 40cm prepared board (page 112)
- 2 quantities butter cream (page 112)
- black, yellow and white colouring

decorations

- 2 giant black Smarties
- 1 black licorice string
- 1 red bow tie

- 1 Preheat oven to moderate; grease and line (page 112) deep 30cm x 40cm baking dish. Make cake according to directions on packet, pour into dish; bake in moderate oven about 1 hour. Stand cake in dish 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut penguin from cake, cut-side down. Place penguin on board, cut-side down; discard remaining cake.
- 3 Using toothpick, mark penguin outlines onto cake.
- 4 Tint ½ of the butter cream with black colouring, ¼ of the remaining butter cream with yellow colouring and remaining butter cream with white colouring.
- 5 Spread stomach and eyes with white butter cream, feet and beak with yellow butter cream and remaining top and sides of cake with black butter cream.
- 6 Position Smarties on cake for pupils. Tie licorice into a thin strip; position on beak. Position bow tie at penguin's neck.



Using the paper pattern, cut penguin from cake, cut-side down, with a small serrated knife.



Using a toothpick, mark penguin outlines through the paper pattern onto the cake.



Using the markings as a guide, spread the coloured butter creams onto the cake.



Using the markings as a guide and a small serrated knife, cut a deep hollow into the cake.



Spread the chocolate butter cream over the top and side of the cake, then fill the hollow.



Pour the chocolate around the inside of the steamer until it is evenly coated.



Use a hot cloth to briefly rub the outside of bowl until the shell slips out of the steamer.

party piñata

cake

100g packet buttercream mix

15cm-round prepared board (page 117)

1 quantity chocolate butter cream (page 112)

decorations

22 large chocolate coins

10 medium chocolate coins

12 small chocolate coins

100g rainbow choc-chips

½ teaspoon vegetable oil

450g milk chocolate Melts, melted

50g milk chocolate, melted

10g packet mini M&M's

10g packet Smarties

200g packet giant Smarties

toy hammer

- 1 Preheat oven to moderate; grease and line (page 110) deep 15cm-round cake pan. Bake cake according to directions on packet, pour into pan until three-quarters full; bake in moderate oven about 45 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Position cake on board, cut-side down. Using ruler and toothpicks, mark 15cm circle in centre of cake. Using markings as a guide and small serrated knife, cut deep hollow into cake.
- 3 Spread chocolate butter cream all over cake; fill hollow with coins and ½ of the rainbow choc-chips.
- 4 To make chocolate shell: grease 2.25-litre (8 cup) pudding steamer with oil; place bowl in Potpour 30 minutes. Place melted chocolate Melts in steamer; swirl chocolate to coat inside of steamer evenly. Continue swirling until chocolate begins to set and stops flowing around the steamer; try to keep the chocolate a uniform thickness, particularly at the edge. Stand until chocolate is almost set. Freeze until chocolate sets completely.
- 5 Carefully place pudding steamer with set chocolate shell over cake; using hot cloth, briefly rub outside of bowl. Chocolate shell will slip from bowl to completely cover cake.
- 6 Using melted milk chocolate, secure remaining rainbow choc-chips, mini M&M's, Smarties and giant Smarties in chocolate shell.
- 7 Allow birthday child to break chocolate shell open with toy hammer.

tip Make party cakes from any leftover cake mixture.







a yellow trampoline

cake

2 x 240g packets buttercream mix

33cm-round prepared board (page 111)

1 quantity buttercream (page 112)

green colouring

decorations

2 x 250g packets Fruit Stricks

icing sugar mixture

500g ready-made soft icing

yellow colouring

33cm cardboard circle

4 x 50g packets Chunky Raspberry Twister
asorted toy dolls

- 1 Preheat oven to moderate; grease and line (page 110) deep 33cm-round cake pan. Bake cake according to directions on packet; pour into pan; bake in moderate oven about 50 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Position cake on board, cut-side down. Using ruler and toothpicks, mark a 17cm circle in centre of cake, using markings as a guide, cut shallow hollow into cake with small serrated knife.
- 3 Fit butter cream with green colouring; spread all over cake.
- 4 Tie Fruit Stricks to the same height as cake; position around side of cake.
- 5 On surface dusted with icing sugar, knead icing until smooth. Knead yellow colouring into icing; roll until 5mm thick. Using the cardboard circle as a guide, cut circle from icing with sharp-pointed knife; position on centre of cake to cover hollow, freeze remaining icing in plastic wrap.
- 6 Cut Raspberry Twisters in half lengthways; cut halves into 2.5cm pieces. Tie edges of pieces on an angle; position on cake for springs.
- 7 On surface dusted with icing sugar, roll reserved icing into 5mm cord; position around outside top edge of cake. Position dolls as desired.



Using the markings as a guide, cut a shallow hollow into the cake with a small serrated knife.



Fit the butter cream with green colouring; using a palette knife, spread all over the cake.



Using the cardboard circle as a guide, cut a circle from the icing with a sharp-pointed knife.



Cut Raspberry Twisters in half lengthways then into 2.5cm pieces, tie the edges on an angle.





huff & puff

cake

2 x 340g packets buttercream mix

30cm x 45cm prepared board (page 112)

1% quantities butter cream (page 112)

pink colouring

decorations

1 red licorice strip

1 pink marshmallow

2 giant red Smarties

2 red Smarties

2 giant green Smarties

4 giant purple Smarties

6 purple Smarties

6 green Smarties

2 pink ice-cream wafers

Twinkie Sprinkles

- 1 Preheat oven to moderate; grease and line (page 110) deep 23cm round cake pan, and grease two holes of 12-hole ($\frac{1}{2}$ cup/120ml) muffin pan. Bake cake according to directions on packet; pour $\frac{1}{4}$ cup of the mixture into prepared muffin holes. Pour remaining mixture into pan; bake muffins in moderate oven about 20 minutes and round cake about 40 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool. Using serrated knife, level round cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut dragon from cake, cut-side down.
- 3 Place dragon on board, cut-side down. Position muffins for eyes; discard remaining cake.
- 4 Tint butter cream with pink colouring; spread all over cake.
- 5 Cut licorice strip into thin strips; position on cake for outline of dragon. Split marshmallow in half horizontally; using a little butter cream, attach one giant red Smartie to each marshmallow half for eyes, position on cake.
- 6 Cut eyebrows from licorice; position on cake. Position red Smarties on cake for nose; water remaining giant Smarties and Smarties on dragon's face.
- 7 Cut wafers in half on the diagonal; position five pieces on cake for spikes (discard remaining wafer piece). Sprinkle wafers with Twinkie Sprinkles.



Using the paper pattern, cut the dragon's place from the round cake, cut-side down.



Place the dragon on the prepared board; cut side down, then position the muffins for eyes.



Place one toothpick at centre of circle and one at the end of each wedge marking.



Using the markings as a guide, pipe spider's web onto the top and sides of the cake.



Position the steamer cake for spider's body and muffle for spider's head on side cake.



Spoon remaining purple butter cream into piping bag (pipe web) to cover spider's body.

creepy crawly spider

cake

- 5 x 340g packets butter cake mix
- 45cm round prepared board (page 112)
- 5 quantities butter cream (page 112)
- green, black and purple colouring

decorations

- 9 black lumpy chenille sticks
- 1 round licorice allsort
- 1 orange Skittle
- 5 red Crazy Bananas

- 1 Preheat oven to moderate. Grease one hole of 12-hole ($\frac{1}{2}$ cup/100ml) muffin pan and 1.75-litre (5 cup) pudding steamer; grease and line (page 112) deep 15cm-round cake pan. Make cake according to directions on packet; pour mixture into muffin hole and pudding steamer until each is three-quarters full. Pour remaining mixture into round cake pan; bake muffin in moderate oven about 20 minutes, steamer cake about 45 minutes and round cake about 1 hour. Stand cakes in pans 10 minutes; turn onto wire racks to cool. Using serrated knife, level pudding and round cake tops.
- 2 Position round cake on board, cut-side down.
- 3 Tint $\frac{1}{4}$ of the butter cream with green colouring; spread all over round cake.
- 4 Cut 15cm circle from baking paper; fold baking paper into eight equal wedges. Position paper gently on cake; place one toothpick at centre of circle and one toothpick on the outside edge of cake at each wedge marking. Using toothpick, score baking paper from centre of the cake to end of each wedge marking, as shown; remove paper and toothpicks.
- 5 Tint $\frac{1}{4}$ of the remaining butter cream with black colouring. Spoon into piping bag (page 125) fitted with 4mm plain tube; using wedge markings as a guide, pipe web on top and side of cake.
- 6 Position steamer cake for spider body on cake, cut-side down, as shown. Position muffin against body for spider head, as shown.
- 7 Tint remaining butter cream with purple colouring; spread 2 tablespoons of the purple butter cream over head. Spoon remaining purple butter cream into piping bag (page 125) fitted with a medium fluted tube; pipe stars to cover body, as shown.
- 8 Bend eight chenille sticks to form spider legs; position on cake. Cut remaining chenille stick into quarters; position two pieces on cake for pincers.
- 9 Cut allsort in half; position on cake for eyes. Position Skittle on cake for nose and Crazy Bananas for teeth.





Using 7.5cm-round cutter, cut four mounds from the icing; cover each muffin with one icing mound



Icing hands dusted with icing sugar; gently mould green icing around each heart cake



Icing cutters or a sharp-pointed knife, cut out heart and star shapes from the coloured icing

friendly flutterby

cake

2 x 340g packets butterflake mix

40cm x 55cm prepared board (page 112)

decorations

icing sugar mixture

1.5kg ready-made soft icing

yellow, green, orange, pink and purple colouring

½ cup (100g) apricot jam, warmed, stirred

2 pink Smarties

2 x 10cm (4-inch) yellow chenille sticks (pipe cleaners)

- Preheat oven to moderate; grease and line (page 110) two 18cm-heart pans and line four holes of 12-hole (7½ cup/180ml) muffin pan with paper party caps. Make cake according to directions on packet, place ½ cup of the cake mixture into each prepared muffin hole and divide remaining cake mixture between heart pans; bake muffins in moderate oven about 20 minutes and heart cakes about 35 minutes. Stand cakes in pans 5 minutes; turn onto wire racks to cool.
- On surface dusted with icing sugar, knead 100g of the icing until smooth. Knead yellow colouring into icing; roll until 1mm thick. Using 7.5cm-round cutter, cut four mounds from icing; brush tops of muffins with ¼ of the jam, top with mounds of icing. Enclose yellow trimmings in plastic wrap.
- On surface dusted with icing sugar, knead 100g of the icing until smooth. Knead green colouring into icing; roll until 1mm thick. Brush top and sides of one heart cake with ¼ of the remaining jam. Using rolling pin, lift icing over one heart cake using sharp-pointed knife, neatly trim excess icing at base of cake. Using hands dusted with icing sugar, gently mould icing around heart cake. Repeat with another 100g of the icing, green colouring, jam and remaining heart cake.
- Assemble icing-covered muffins and cakes on board to form butterfly.
- On surface dusted with icing sugar, knead remaining icing until smooth. Divide icing into three portions. Knead orange colouring into one portion of the icing; enclose remaining pieces of icing in plastic wrap. Roll orange icing until 1mm thick. Using cutters or sharp-pointed knife, cut heart and star shapes from icing; position on butterfly wings with a little dab of water. Repeat with reserved yellow trimmings and remaining icing portions, one portion tinted pink and one tinted purple.
- Position Smarties for eyes on butterfly. Using scraps of pink icing, shape a small piece into mouth; position on butterfly.
- Twist tops of chenille sticks into curls; position on cake for antennae.



up, up and away...

cake

- 3 x 140g packets butter cake mix
- $\frac{1}{2}$ cup (100g) apricot jam, warmed, stirred
- 15cm-round prepared board (page 112)

decorations

- icing sugar mixture
- pink, green and blue colouring
- 2.5kg ready-made soft icing
- 1m (30m-wide) blue ribbon
- 1m (30m-wide) pink ribbon
- 1m (30m-wide) green ribbon

- Preheat oven to moderate; grease and line (page 110) three deep 15cm-round cake pans. Bake cake according to directions on packet, divide mixture among pans; bake in moderate oven about 40 minutes. Stand cakes in pans 5 minutes; turn onto wire racks to cool.
- Using small serrated knife, trim cake tops to make more rounded, as shown. Brush jam all over cakes.
- On surface dusted with icing sugar, knead icing until smooth; knead pink colouring into $\frac{1}{3}$ of the icing. Reserve a walnut-sized amount for balloon end; enclose in plastic wrap.
- Using rolling pin, roll remaining pink icing into circle large enough to cover one cake; using rolling pin, lift icing over one cake; using sharp-pointed knife, neatly trim excess icing. Position cake on board.
- Using hands, dusted with icing sugar, gently mould icing into balloon shape.
- On surface dusted with icing sugar, make balloon end from reserved pink icing. Using toothpick or skewer, make creases in balloon end. Using toothpick, push end of ribbon into balloon end; attach to cake with a tiny dab of water.
- Repeat with remaining cakes, icing, colourings and ribbons.



Using a small serrated knife, trim the tops of the cakes to make more rounded.



When soap is large enough to cover the cake, carefully roll icing over cake using a rolling pin.



Dust your hands with icing sugar then gently mould the icing into a balloon shape.



On a surface dusted with icing sugar, mould the balloon end from the reserved icing.



Using a toothpick or skewer, make small creases in the underside of the balloon end.

funny faces

cake

200g packet buttercake mix

1 quantity butter cream (page 112)

yellow, red, green and blue colouring

decorations

1 tablespoon apricot jam, warmed, sieved

icing sugar mixture

200g ready-made soft icing

black colouring

cake decorating stars

cake decorating hearts

cake decorating moons

12 assorted coloured mini M&M's

1 quantity piping gel (page 114)

black colouring



- 1 Preheat oven to moderate; line six holes of 12-hole ($\frac{1}{2}$ cup/125ml) muffin pan with paper patty cases. Make cake according to directions on packet, pour $\frac{1}{2}$ cup mixture into each hole; bake in moderate oven about 20 minutes. (Make cakes in pan 5 minutes; turn onto wire rack to cool.)
- 2 Divide butter cream into quarters; tint $\frac{1}{4}$ with yellow colouring, $\frac{1}{4}$ with red colouring, $\frac{1}{4}$ with green colouring and $\frac{1}{4}$ with blue colouring.
- 3 Brush tops of cakes with jam. On surface dusted with icing sugar, knead icing until smooth. Knead black colouring into icing; roll icing until 3mm thick. Using 7.5cm round cutter, cut six rounds from icing; cover each patty cake with one round.
- 4 Place yellow butter cream into piping bag (page 111) fitted with a fluted tube; pipe random hairstyles onto one or two patty cakes. Repeat with red, green and blue butter creams, changing or replacing piping bag between colours.
- 5 Decorate hairstyles with stars, hearts and moons. Position M&M's on each cake for eyes; serve with tiny dots of butter cream.
- 6 Tint $\frac{1}{4}$ of the piping gel with red colouring; tint remaining piping gel with black colouring. Place piping gels in separate paper piping bags (page 115). Using piping gels, pipe pupils, eyebrows, noses, freckles, mouths, eyelashes, ears and glasses onto cakes, as desired.

tips Use extra mini M&M's for ears, earrings, etc. if desired.

The cake mix is enough to make 12 patty cakes, so decorate the other six patty cakes into other family or classmate faces.





king of pops

cake

- 2 x 340g packets buttercream mix
- 30cm-round prepared board (page 112)
- 1 jam roll-in
- 1 bamboo skewer
- 2 quantities butter cream (page 112)
- Burgundy colouring

decorations

- 52 beaded lollies
- 5 heart-shaped lollipops
- 17g packet silver cachaas
- 2 x 15cm (6mm) silver glitter chenille sticks (pipe cleaners)
- 8 x 30cm (6mm) silver glitter chenille sticks (pipe cleaners)

- Preheat oven to moderate; grease and line (page 106) two deep 30cm-round cake pans. Make cake according to directions on packet, divide mixture between pans; bake in moderate oven about 40 minutes. Stand cakes in pans 5 minutes; turn onto wire racks to cool. Using serrated knife, level cake tops so cakes are the same height.
- Cut one cake in half; cut one of the halves in half again, as shown. Trim and discard a 2cm slice from each of the two cake quarters, as shown.
- Place whole cake on board, cut side down; sit half-cake, on its side, across centre of whole cake. Place trimmed cake quarters opposite each other on either side of half-cake. Trim and discard about 1cm from roll-in, position on top of crown; secure with skewer. Discard remaining cake.
- Fill butter cream with burgundy colouring; spread all over crown.
- Decorate cake with beaded lollies, lollipops and cachaas. Bend 15cm chenille sticks to form semi-circles; position gently into top of crown. Bend 30cm chenille sticks to form semi-circles; position around side of crown.



Cut one of the cakes in half; then cut one of the halves in half again to make two quarters.



Assemble the cake pieces on the board; secure the trimmed roll-in with the bamboo skewer.



Place the cakes together at short edges then, using the paper pattern, cut out the rainbow.



Assemble the cake pieces on the board then, using a serrated knife, trim edges at an angle.



Carefully pipe coloured sugar along the rainbow; each colour should be about 1.5cm wide.

rainbow's end

cake

6 x 340g packets butterflake mix

16cm x 18cm prepared board (page 112)

2% quantities butter cream (page 112)

yellow colouring

decorations

1.1kg (5½ cups) white sugar

purple, blue, green, yellow, orange and pink colouring

artificial spider's web

- 1 Preheat oven to moderate; grease and line (page 112) two deep 16cm x 18cm baking dishes. Make cake according to directions on packet, divide mixture between dishes; bake in moderate oven about 1 hour. Stand cakes in dishes 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake tops so cakes are the same height.
- 2 Place cakes together at short edges; using paper pattern (page 112) from pattern sheet, cut rainbow from cakes, cut-side down, as shown.
- 3 Assemble cakes on board, cut-side down, to form rainbow; discard remaining cake. Using serrated knife, trim ends of rainbow at an angle, as shown.
- 4 Tint butter cream with yellow colouring; spread all over rainbow.
- 5 Place 1½ cups (300g) of the sugar and purple colouring in small plastic bag; rub purple colouring into sugar until evenly coloured. Place ¼ of the sugar in piping bag (page 115). Cut tip off piping bag to 1cm diameter. Starting from inside the circle of the rainbow, carefully pipe sugar along rainbow.
- 6 Place some extra purple colouring into the same plastic bag with remaining sugar; rub until sugar is evenly coloured to make deeper purple. Place in piping bag; carefully pipe sugar along rainbow.
- 7 Place ¼ cup (50g) of the sugar and blue colouring in small plastic bag; rub blue colouring into sugar until evenly coloured. Place sugar in piping bag; carefully pipe sugar along rainbow. Repeat with remaining sugar and green, yellow, orange and pink colouring.
- 8 Decorate rainbow with spider's web for clouds.



pop star cake

3 x 340g packets butter/milk mix
25cm x 25cm prepared board (page 112)

Decorations

$\frac{1}{2}$ cup (110g) apricot jam, warmed, stirred
icing sugar mixture
1.5kg ready-made soft icing
red colouring
 $\frac{1}{2}$ quantity butter cream (page 112)
1½ cups (400g) coloured popcorn
1½ cups (200g) buttered popcorn

- 1 Preheat oven to moderate; grease and line (page 108) deep 25cm x 25cm baking dish. Bake cake according to directions on packet, pour into dish; bake in moderate oven about 1 hour. Stand cake in dish 10 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut popcorn and jam from cake. Place on board, cut side down; discard remaining cake. Brush $\frac{1}{2}$ of the jam over base.
- 3 On surface dusted with icing sugar, knead ½kg of the icing until smooth; roll until 1cm thick. Using rolling pin, carefully place icing over base.
- 4 Using hands dusted with icing sugar, gently mould icing over base; cut across top of icing to make top edge of base. Trim excess icing from sides of base.
- 5 On surface dusted with icing sugar, knead remaining icing until smooth. Knead red colouring into icing; roll until 1cm thick. Cut one 1.5cm x 11cm strip and six 1.5cm x 25cm strips from icing; working with one strip at a time, brush remaining jam onto underside of each strip.
- 6 Place the 11cm strip along top edge of popcorn base; place evenly-spaced 25cm strips vertically on front of popcorn base, as shown. Trim away excess icing from each strip. Cover entire cake with butter cream; cover with combined coloured and buttered popcorn.



Using the paper pattern, cut the popcorn and the jam from the cake; cut side down



Roll icing until 1cm thick; then, using a rolling pin, carefully place the icing over the base



Mould icing over the base; then cut across the top of icing to make the top edge of the base



Place narrowest 11cm strip vertically on the front of the base; then trim excess icing



1 Cut the cake in half lengthways, then cut a 1cm piece from each of the two halves.



2 Assemble the cake pieces on the board to form the galleon, then secure with four skewers.



3 Trim the front of the galleon at an angle, then trim skewers to the same height as the cake.

the ghostly galleon

cake

- 3 x 140g packets buttercream mix
- 15cm x 40cm prepared board (page 112)
- 8 skewers
- 3 quantities butter cream (page 112)
- black colouring

decorations

- 9 x 11g packets Curly Warty
- 24 Crazy Bananas
- 12 white Life Savers
- 11g milk chocolate block
- 3 x 10cm-square pieces white cardstock
- 3 x 8cm-square pieces white cardstock
- 4.5cm x 8.5cm Jelly Roger picture (see pattern sheet)

- 1 Preheat oven to moderate; grease and line (page 100) deep 10cm x 10cm baking dish. Make cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour. Stand cake in pan 10 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Cut cake in half lengthways, cut-side down; cut 1cm piece from each half, as shown.
- 3 Assemble cake pieces on board to form galleon, as shown; secure with four skewers.
- 4 Trim front of galleon at angle to make bow, as shown; discard cake trimmings, trim skewers to the same height as the cake.
- 5 Frost butter cream with black colouring; spread all over galleon.
- 6 Decorate galleon with pieces of Curly Warty, as shown.
- 7 Decorate galleon with Crazy Bananas and Life Savers. Position chocolate for planks; support by placing piece of skewer or toothpick underneath.
- 8 Thread large then small cardboard pieces on remaining skewers. Photocopy Jelly Roger picture from pattern sheet; position at top of centre skewer. Position the three masts on galleon.

Tip: If the Curly Warty will not stay in place, secure them with toothpicks. You may need to place two pieces of Curly Warty side-by-side in order to get the desired length. Be sure to remove skewers before cutting and serving cake.





lamington choo choo

cake

8 x 8cm square (1.5cm-deep) ready-made lamingtons
also a 16cm prepared board (page 112)

decorations

3 green Fruit Sticks, halved

4 x 20g packets Five Flavours Life Savers

2 x 400g packets jelly beans

- 1 Place one lamington at front of board. Cut $\frac{1}{2}$ from another lamington; position larger lamington piece in front of whole lamington for train's engine. Completely hollow out smaller lamington piece; top whole lamington with hollowed lamington piece.
- 2 Using small serrated knife, cut shallow hollows into remaining lamingtons.
- 3 Connect six lamingtons, hollow-side up, to train's engine with Fruit Sticks, to make train's carriages.
- 4 Position two Life Savers on top of engine; position remaining Life Savers on each carriage for wheels.
- 5 Stand two jelly beans in Life Savers on engine; place three black jelly beans at front of engine. Fill each carriage and hollow of engine with remaining jelly beans.



Place larger piece on board for engine then hollow out the smaller piece of the lamington



Top the whole lamington with the hollowed smaller piece to make the front of the train



Using a small serrated knife, cut shallow hollows into the remaining lamingtons



Brush out side of each cake with some jam, then join the cut sides to make a sphere.



Using hands dusted with icing sugar rub the icing to cover the head and make smooth.



Insert a toothpick into each Psychodelic Snake then press back into the head for hair.



Shape the remaining icing into eyebrows and lips, then place the toothpick in position.



Cut the remaining green jube into small triangles, then position on face for eyebrows.

psycho-deliah cake

1 x 160g packets buttercake mix
16 cup (160g) apricot jam, warmed, sieved
10oz round prepared board (page 112)

decorations

icing sugar mixture

1.5kg ready-made soft icing

flask and red colouring

1 Black Sugar Snake Recipe

100 wooden toothpicks, with double-pointed ends

4 x 200g packets Psychodelic Snakes Recipe

1 large tooth lolly

2 green jubes

2 giant purple Smarties

2 mini red M&M's

20 silver cachaes

1 black licorice strap

2 blue cachaes

- Preheat oven to moderate; grease two 3.75-litre (7 cup) pudding steamers. Bake cake according to directions on packet, divide mixture between steamers; bake in moderate oven about 50 minutes. Stand cakes in steamers 5 minutes; turn only one side to cool. Using sieved lolly, level cake tops.
- Brush cut-side of cakes with some of the jam; join cut sides together to make head. Position head on board; brush with remaining jam.
- On surface dusted with icing sugar, knead icing until smooth. Knead flask colouring into icing; roll 1.25kg of the icing until 1cm thick, and enclose remaining icing in plastic wrap. Using rolling pin, carefully lift icing over head. Using hands dusted with icing sugar, mould icing to completely cover head; rub icing gently with hands to smooth.
- Trim Sugar Snake for collar to fit around base of head. Secure collar to head with a toothpick.
- Insert a toothpick into one end of each Psychodelic Snake; press into head for hair. Use shorter Snakes at front for fringe.
- Place about 1 teaspoon of the reserved icing in a cup; stir in a drop or two of warm water to make a thick paste. Cover paste; reserve.
- Using hands dusted with icing sugar, shape remaining icing into eyebrows and lips. Trim gum of tooth lolly to fit into lips. Brush on dab a little of the reserved paste onto the back of the mouth and eyebrows; position on head.
- Using paste, position one jube on face for nose, Smarties under lower for eyes and M&M's on Smarties for pupils.
- Cut remaining jube into triangles; position on face with paste for eyelashes.
- Using paste, attach silver cachaes to collar. Cut small piece from licorice strap for eyebrow ring; position on cake. Using paste, attach one blue cachoe on eyebrow ring. Using paste, attach blue cachaes to nose for nose ring. Using red colouring and small paintbrush, paint eyebrows and lips, then freckles on cheeks.

Tip Be sure to remove all toothpicks from cake before cutting.



françois ze frog

cake

- 3 x 340g packets buttercake mix
- 40cm-square prepared board (page 112)
- 2 quantities butter cream (page 112)
- green and red colouring

decorations

- 14 brown Smarties
- 2 red Smarties
- 18 red frogs
- 18 green frogs
- 1 green and yellow bow

- Preheat oven to moderate; grease and line (page 110) deep 25cm x 25cm baking dish. Make cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour. Stand cake in pan 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- Using paper pattern (page 112) from pattern sheet, cut frog's body and eyes from cake, cut-side down.
- Assemble cake pieces on board, cut-side down, to form frog; discard remaining cake.
- Reserve 2 tablespoons of the butter cream for eyes. Tint ½ of the remaining butter cream with green colouring; tint remaining butter cream with red colouring. Spread green butter cream all over cake.
- Carefully place paper pattern on cake for eyes, face and front legs; using toothpick, mark outline on cake.
- Spoon red butter cream into piping bag (page 112) fitted with 4mm plain tube; pipe over marked outlines and around edge of frog. Pipe smile on face.
- Spread reserved plain butter cream on eyes; position brown Smarties for pupils and nose. Position red Smarties for nose. Position red and green frogs around side of cake; position bow under frog's chin.



Using the paper patterns, cut the frog's body and eyes from the cake, cut-side down.



Assemble the cake pieces on board, cut-side down, to form frog; discard remaining cake.



Place patterns on cake for eyes, face and front legs using a toothpick, mark outline on cake.



Place the butter cream into a piping bag; pipe over marked outlines and around edge of frog.

castle of darkness

cake

2 x 340g packets buttercream mix

20cm-round prepared board

(page 112)

2 quantities butter cream (page 152)

purple colouring

2 jam rollers

decorations

1 bunion skewer

8cm-round black cardboard

6 mint sticks

150g white chocolate Melts, melted

yellow colouring

100g milk chocolate Melts, melted

27 sections dark chocolate

tolerance (approximately

3 x 100g bars)

artificial spider's web

- 1 Preheat oven to moderate; grease and line (page 110) deep 15cm-round cake pan and two deep 20cm-round cake pans. Bake cakes according to directions on packet, pour mixture into 15cm pan until three-quarters full, divide remaining mixture between 20cm pans; bake 15cm cake in moderate oven about 15 minutes and 20cm cakes about 40 minutes. Stand cakes in pans 5 minutes, turn onto wire racks to cool. Using serrated knife, level cake tops.
- 2 Place one 20cm cake on board, cut-side up. Frost butter cream with purple colouring; spread cake top with $\frac{1}{2}$ cup of the butter cream. Top cake with remaining 20cm cake, cut-side down.
- 3 Spread cut-side of 15cm cake with $\frac{1}{2}$ cup of butter cream; centre, butter-cream down, on 20cm cake stack.
- 4 Position rollers on top of stacked cakes; secure with skewer, as shown. Spread remaining butter cream all over cakes.
- 5 Cut slit from edge to centre of cardboard round; roll cardboard into cone shape, as shown. Secure with sticky tape on inside of cone; position cone on cake top.
- 6 Position mint sticks together on bottom of cone for door.
- 7 Draw five lines $1\frac{1}{2}$ cm and seven lines $2\frac{1}{2}$ cm windows on sheet of baking paper. Frost white chocolate with yellow colouring; place in piping bag (page 116). Pipe windows onto baking paper; stand until chocolate sets.
- 8 Place milk chocolate in separate piping bag. Pipe spiders onto sheet of baking paper; stand until chocolate sets.
- 9 Decorate castle with windows, spiders, tolerance and spider's web.



Place one 20cm cake on the board then spread the cut side with $\frac{1}{2}$ cup of the butter cream.



Stack the jam rollers on the cake then secure them with a skewer to make a cone.



Cut a small slit from the edge to the centre of the cardboard round then roll it to form a cone.



Pipe different sized windows with a sheet of baking paper; then stand until set.



Using milk chocolate pipe the spiders onto a sheet of baking paper; then stand until set.





sam the tool man

cake

2 x 340g packets butterflake mix
45cm-square prepared board (page 111)

decorations

icing sugar mixture

300g ready-made soft icing

1 quantity butter cream

blue colouring

yellow colouring

candy cake decorations (page 115)

sorted toy tools

- 1 Preheat oven to moderate; grease 1.75-litre (7 cup) pudding steamer. Bake cake according to directions on packet; pour into steamer until three-quarters full; bake in moderate oven about 60 minutes. Steam cake in steamer 5 minutes; turn onto wire rack to cool, using serrated knife, level cake top.
- 2 Place cake on board, cut-side down.
- 3 On surface dusted with icing sugar, knead icing until smooth; roll ¼ of the icing until 1mm thick. Cut hat peak from icing; mould around cake.
- 4 Beat butter cream with blue colouring; spread all over cake and peak.
- 5 Knead yellow colouring into remaining icing; roll ¼ of the icing into thin cord. Position around edge of hat.
- 6 Roll remaining icing until 1mm thick; cut out name plaque. Position name and desired decorations on plaque using candy cake decorations and a little water; position plaque on hat.
- 7 Place sorted toy tools around cake on board.

tip Make patty cakes from any leftover cake mixture.



Cut the hat's peak from the plain icing then mould it around the front edge of the cake.



Beat the butter cream blue then spread it over the cake and peak with a palette knife.



Roll ¼ of the yellow icing into a thick cord then position the cord around the edge of the hat.

fifi the poodle

You need approximately 4 x 150g packets of mellow flakes.

cake

- 3 x 340g packets buttercake mix
- 46cm x 56cm prepared board (page 112)
- 2 quantities butter cream (page 112)
- pink colouring

decorations

- 6 black licorice twists
- 200g white mellow flakes
- 275g white marshmallows
- 1 black licorice strap



Using the paper pattern, cut poodle's body, feet and tail from the cake, cut-side down.



Assemble the cake pieces on the prepared board, cut-side down to form the poodle.

- 1 Preheat oven to moderate; grease and line (page 110) deep 26cm x 36cm baking dish. Bake cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour. Stand cake in pan 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut poodle's body, feet and tail from cake, cut-side down.
- 3 Assemble cake pieces on board, cut-side down, to form poodle; discard remaining cake.
- 4 Trim butter cream with pink colouring; spread all over cake.
- 5 Trim one licorice twist to 11cm; position on cake for tail, trim another licorice twist to 6cm; position on cake for ear. Trim remaining licorice twists to 6cm; position on cake for legs.
- 6 Decorate body and feet with mellow flakes. Decorate head, ear and tail with marshmallows.
- 7 Cut licorice strap into thin strips, position around outline of poodle face; cut shorter pieces for eye and mouth. Trim 6cm piece from licorice twist; trim; position on cake for nose.

Tip If you find that the marshmallows don't sit in place firmly when decorating the ear, secure them with toothpicks, but be sure to remove them before serving.



play pool

cake

2 x 140g packets buttercake mix

11cm-round prepared board (page 112)

decorations

85g packet bubblegum-flavoured jelly crystals

$\frac{1}{2}$ cup (140g) apricot jam, warmed, sieved

icing sugar mixture

1kg ready-made soft icing

purple, green, yellow, pink and blue colouring

2 toy dolls



Using the markings on a palette, cut a shallow hollow from the cake with a serrated knife.



Roll the ring into a rope long enough to reach around the circumference of the cake.



Shape half of the blue icing around the top edge of the play pool.




Shape the reserved rings into pool toys, but don't position in the pool until serving the cake.

- 1 Preheat oven to moderate; grease and line (page 110) deep 11cm-round cake pan. Make cake according to directions on packet; pour into pan; bake in moderate oven about 50 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Make jelly according to manufacturer's instructions; refrigerate until almost set.
- 3 Position cake on board, cut-side down, using ruler and toothpicks, mark a 11cm circle in centre of cake. Using markings as a guide and small serrated knife, cut 2cm-deep hollow from cake. Brush top edge and side of cake with jam.
- 4 On surface dusted with icing sugar, knead icing until smooth. Knead purple colouring into 100g of the icing; roll $\frac{1}{4}$ of the purple icing into a rope long enough to reach around the bottom circumference of cake. Enclose remaining purple icing in plastic wrap; reserve. Position rope around cake. Repeat with 200g batches of icing and green, yellow and pink colouring, stacking the coloured ropes up the outside of the cake.
- 5 Knead blue colouring into remaining white icing; roll $\frac{1}{4}$ of the icing into a rope long enough to reach around the top edge of the cake. Flatten rope slightly with rolling pin; position on cake for top of pool. Roll remaining blue icing into a rope long enough to reach around the circumference of the cake; position on cake above pink rope.
- 6 When jelly is almost set, stir gently to break up; spoon into hollowed section of cake. Position dolls in pool.
- 7 On surface dusted with icing sugar, shape reserved icings into pool toys; position in and around pool just before serving.

Tip It's important not to position the pool toys in the pool until just before serving the cake, because they will dissolve soon after they touch the jelly.





SHERIFF
RYAN

howdy sheriff

cake

- 1 x 340g packets buttercream mix
- 15cm-square prepared board (page 112)
- 2 quantities butter cream (page 132)
- yellow and red colouring

decorations

- 8 chocolate fleckles
- 42 silver cathous

- 1 Preheat oven to moderate; grease and line (page 110) deep 15cm-square cake pan. Bake cake according to directions on packet, pour into pan; bake in moderate oven about 1 hour (25 minutes). Stand cake in pan 10 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Using paper pattern (page 112) from pattern sheet, cut badge from cake, cut-side down. Place on board, cut-side down; discard remaining cake.
- 3 Tint $\frac{1}{2}$ of the butter cream with yellow colouring; spread all over cake.
- 4 Tint remaining butter cream with red colouring; spoon into piping bag (page 115) fitted with 4mm plain tube; pipe $\frac{1}{2}$ of the red butter cream around edges of badge.
- 5 Position fleckles on badge. Using tweezers, decorate cake with cathous.
- 6 Pipe name onto cake with remaining red butter cream.



Using the paper pattern, cut sheriff's badge from the square cake, cut-side down



Using a piping bag filled with red plain tube, pipe around the edges of sheriff's badge



Pipe the (celebrity chef's) name onto sheriff's badge with the remaining red butter cream



Assemble cakes, jam rolls and white chocolate shavings to make castle



Spread pink chocolate onto baking paper; when almost set, cut into cake



Overlap chocolate shavings to cover roofs of towers; use pointed pieces for each spire



Pipe windows, window shutters, gates and arches onto baking paper

palace of dreams

This cake is not difficult – it is, however, time-consuming.

cake

- 4 x 340g packets buttercream mix
- 35cm x 45cm prepared board (page 112)
- 2 x 400g jam rolls
- 250g packet jam roll-toppers
- bamboo skewers

- 2 Sherbert Cakes
- 6 quantities butter cream (page 112)
- purple, green and pink colouring

decorations

- ¼ cup (60g) Twinkles Sprinkles
- 2 teaspoons vegetable oil
- 250g white chocolate Melts, melted
- 60 Marshlet Flakes
- 10 blue beaded lollies
- 4 coloured fruit sticks
- 7 coloured marshmallows
- assorted white lollies and tiny

- 1 Preheat oven to moderate (green and blue (page 110) deep 15cm-square cake pan and deep 10cm x 15cm baking dish. Make cake according to directions on packet, pour ¼ of the mixture into square pan and remaining mixture into baking dish; bake square cake in moderate oven about 30 minutes and cake in baking dish about 1 hour. Stand cakes 10 minutes; turn onto wire racks to cool, using serrated knife, level cake tops.
- 2 Place large cake on board, cut-side down. Cut 3 steps for staircase from one short side of cake. Place square cake on bench, cut-side down; cut 4cm x 5cm piece out of one corner. Cut 3 steps into this piece. Position square cake so cut-out section is at the back of cake; position stairs on large cake.
- 3 Position jam rolls and roll-toppers for towers. Using small serrated knife, shape tops of these towers. Position tallest tower where square cake was cut. Position remaining towers on cake; secure with skewers.

- 4 Discard filling from Sherbert Cakes.
- 5 Tint ¼ of the butter cream purple, ¼ of remaining butter cream green and remaining butter cream pink.
- 6 Place ¼ of the purple butter cream in small bowl, tint a deeper purple; spread over stairs and top of square cake. Spread centre tower with pink butter cream. Spread remaining purple butter cream over remaining towers. Sherbert Cakes and sides of square cake. Roll Sherbert Cakes in ¼ of the Twinkles Sprinkles; position Marshlet Cakes on front towers. Spread green butter cream over top and sides of large cake.
- 7 Set oil into melted chocolate; tint ¼ of the chocolate pink. Spread over baking paper; stand until almost set. Cut into 1.5cm x 3cm tiles. Position on roofs of two towers. Cut two tiles into pointed pieces; position for spires.
- 8 Tint ¼ of remaining melted chocolate purple. Using ¼ of purple chocolate, make tiles and a spire; position on third tower. Reserve remaining purple chocolate.

- 9 Draw three 2.5cm x 3cm windows, one 3cm x 4cm window, two 1.5cm x 4cm window shutters and two 1cm x 15cm gates on baking paper. Pipe reserved purple chocolate over tracings; stand until set.
- 10 Tint remaining melted chocolate green. Pipe vines on gates and a few smaller vines on baking paper; stand until set.
- 11 Position windows, window shutters, gates and vines on castle; use Sherbert Flakes to outline garden.
- 12 Place beaded lollies in plastic bag; use rolling pin or meat mallet to crush coarsely. Use for ponds.
- 13 Make mushrooms using Fruit Sticks for stems and marshmallows for caps; place mushrooms around castle.
- 14 Brush tops of mushrooms with a little water; sprinkle lightly with some of the Twinkles Sprinkles.
- 15 Scatter more Twinkles Sprinkles around castle.
- 16 Be sure to remove skewers before cutting and serving cake.







Place the cakes cut side down then cut cakes into segments with a small serrated knife



Assemble the segments on the board, cut side down, then join the tail piece on the diagonal



Using a rolling pin, roll mallow bakes to butter then divide them into groups by their colour



Starting at the tail end, cover a segment with butter cream then with coloured mallow bakes

snake, rattle and roll

This cake is not at all difficult, however it is time consuming.

You can flatten the mallow bakes up to a day ahead.

We used to store them in an airtight container.

cake

2 x 100g packets buttercream mix

45cm x 45cm prepared board (page 112)

2 quantities butter cream (page 112)

yellow colouring

decorations

5 x 100g packets rainbow mallow bakes

2 strawberries & cream

1 red snake

- 1 Preheat oven to moderate; grease three 23cm square tins. Bake cake according to directions on packet, divide mixture among tins; bake in moderate oven about 25 minutes. Stand cakes in tins 5 minutes; turn onto wire racks to cool. Using serrated knife, level cake tops so cakes are the same height.
- 2 Cut cakes into segments, as shown. Assemble segments on board, cut-side down, to form snake. Cut both ends of one cake-quarter on the diagonal for head. Then seal piece of snake on the diagonal for tail; discard remaining cake.
- 3 Using rolling pin, flatten mallow bakes; divide mallow bakes by colour.
- 4 Fold butter cream with yellow colouring. Starting at tail of snake, spread butter cream over segments; cover with slightly overlapping mallow bakes.
- 5 Continue working in segments, connecting each segment with butter cream.
- 6 Attach snake's head to body with butter cream; spread remaining butter cream over head.
- 7 Position strawberries & cream for eyes; position red snake for tongue.

Tip Square tins are available at cookware shops. If you only have one square tin, pour 1/3 of the cake mixture into the tin and bake it according to the recipe. The cake mixture will be fine if you can only bake one cake at a time.



Plucking in segments, connect each of the segments with a little of the butter cream



Attach the snake's head to the body with butter cream; then continue with mallow bakes





zappo the alien

You need one 200g packet of Skittles.

cake

- 2 x 340g packets buttercake mix
- 30cm x 40cm prepared board (page 112)
- 2 quantities butter cream (page 112)
- green colouring

decorations

- 2 yellow Skittles
- 2 plant Jaffas
- 25 green Skittles
- 1 red fruit ring
- rainbow choc-chips
- 2 green lollipops
- 7 spearmint leaves
- 2 toothpicks
- 12 orange Cool Fruits
- 9 yellow Cool Fruits

- 1 Preheat oven to moderate; grease and line (page 112) deep 30cm round cake pan and deep 30cm-oval cake pan. Bake cake according to directions on packet, divide mixture between pans so that both mixtures are to the same depth; bake round cake in moderate oven about 35 minutes and oval cake about 40 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool.
- 2 Assemble cakes on board, as shown.
- 3 Icing butter cream with green colouring; use a little butter cream to attach oval cake to round cake. Spread remaining butter cream all over cakes.
- 4 Attach yellow Skittles to Jaffas with a little butter cream for eyes; position on cake. Position 1 green Skittle for nose; position fruit ring for mouth. Sprinkle rainbow choc-chips on cheeks and top of head; position lollipops on head for antennae.
- 5 Sliver each spearmint leaf with a toothpick; position on sides and top of head. Scatter Cool Fruits and remaining green Skittles on body of alien.



Assemble the cooled cakes on the prepared board, top with up.



Spread green butter cream over the top and sides of the cakes with a palette knife.

merry-go-round

This cake is not difficult – it is, however, time consuming

cake

- 3 x 340g packets buttercake mix
- 35cm-round prepared board (page 112)

decorations

cardboard cylinder

- 16 x 25cm (8mm-wide) assorted coloured ribbons
- 8 x 25cm-long thick bamboo skewers, trimmed to 20cm
- 8 x 25cm (8mm-wide) assorted coloured ribbons
- 8 small unpainted craftwood bones
- ½ cup (80g) apricot jam, warmed, sieved
- icing sugar mixture
- 1.5kg ready-made soft icing
- pink colouring
- 35cm-round thick cardboard
- 1 egg white
- 1½ cups (240g) pure icing sugar
- 2 x 250g packets Fruit Sticks
- 2 x 15g packets Pixers
- glue gun
- 2 x 15g packets coloured cashews

- Preheat oven to moderate; grease one hole of 8-hole loose (½ cup/100ml) muffin pan, and grease and line (page 110) two deep 35cm-round cake pans. Make cake according to directions on packet, pour ⅓ of the mixture into one round pan, ⅓ cup mixture into prepared muffin hole and remaining mixture into other round pan. Bake muffin in moderate oven about 20 minutes, shallow cake about 40 minutes and deep cake about 55 minutes. Stand cakes in pans 5 minutes; turn onto wire racks to cool. Using serrated knife, level top of deep cake.
- Trim cardboard cylinder to 25cm. Using sticky tape, secure two 25cm ribbons to one end of a skewer; wrap ribbon around skewer, as shown. Secure other end with tape. Repeat with remaining 25cm ribbons and skewers. Tie 25cm ribbons around necks of bones.
- Brush cakes all over with jam. On surface started with icing sugar mixture, spread icing until smooth. Spread pink colouring into icing; roll ⅓ of the icing until large enough to cover deep cake. Enclose remaining icing in plastic wrap; reserve.
- Using rolling pin, place icing over cake; trim around base of cake. Position cake on board. Roll ⅓ of the reserved icing until large enough to cover shallow cake. Using rolling pin, place icing over cake; trim around base of cake. Position shallow cake on cardboard round. Roll remaining



Wrap two 25cm ribbons around each skewer then secure with tape



Roll icing paper and icing with a toothpick to make eight markings



Push one ribbon-wrapped skewer into each toothpick marking



Carefully centre the shallow cake on skewer and cardboard cylinder

- icing until large enough to cover muffin. Using rolling pin, place icing over muffin; trim around base of muffin.
- Cut 25cm circle from baking paper; fold baking paper into eight equal wedges. Position paper on deep cake using toothpick, score paper through to icing on wedge-shaped loadings, alternately at 5.1cm and 1cm points from outside edge of cake, as shown. Discard paper.
- Push cardboard cylinder through the centre of the deep cake to the board. Insert one ribbon-wrapped skewer into each toothpick marking, making sure the skewers and cardboard cylinder are of the same height.
- Mix egg white and sifted pure icing sugar together in small bowl until smooth. Brush cardboard cylinder all over with egg mixture; position 34 Fruit Sticks upright against cylinder. Decorate top of cylinder with Pixers.
- Centre muffin on top of shallow cake; carefully centre shallow cake on top of skewer and cylinder. Using glue gun, secure one bone to each skewer.
- Using egg mixture, decorate around with remaining Fruit Sticks and cashews. Use Fruit Sticks trimmings to make stars; position on cake using egg mixture.

Tips We painted the bones with non-toxic paint. The cardboard cylinder must be strong – we used the inside of a baking paper roll.







Keep one bar cake whole. Cut the other bar cake into three pieces, as shown.



Assemble the cake pieces on the board to form the number (discard remaining cake).



Using a pastry wheel and ruler as a guide, cut a 10cm square from yellow icing for quilt.



Use tiny cutters or a small sharp-pointed knife to cut heart and star shapes from the quilt.

one

cake

140g packet butter cake mix

23cm x 51cm prepared board (page 112)

1 quantity butter cream (page 112)

blue colouring

decorations

icing sugar mixture

250g ready-made soft icing

yellow, green and pink colouring

22 coloured cackoon

small teddy bear or doll

- 1 Preheat oven to moderate; grease and line (page 110) two 30cm x 25cm bar cake pans. Make cake according to directions on packet, divide mixture between pans; bake in moderate oven about 25 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool, using serrated knife, level cake tops so cakes are the same height.
- 2 Cut one cake into three pieces, as shown. Assemble cake pieces on board, cut-side down, to form number; discard remaining cake.
- 3 Tint butter cream with blue colouring; spread all over cake.
- 4 On surface dusted with icing sugar, knead icing until smooth. Roll 1/2 of the icing until 1cm thick, cut 10cm square for sheet; cover sheet and enclose white trimmings in plastic wrap.
- 5 Knead yellow colouring into remaining icing; roll until 1cm thick. Using pastry wheel and ruler, cut 10cm square for quilt; enclose yellow trimmings in plastic wrap. Using ruler, mark 2.5cm intervals on all four quilt edges. Using pastry wheel, ruler and markings as guides, gently roll wheel across icing to make quilt pattern.
- 6 Using tiny cutters or sharp-pointed knife, cut moon and star shapes from quilt; cover quilt with plastic wrap. Position shapes at top of cake with 12 of the cackoon; shape yellow trimmings into pillow; place on cake. Position sheet on cake, top with quilt; turn down edge.
- 7 Divide reserved white trimmings in half. Knead green colouring into one half of the white trimmings and pink into the other half; roll each until 1cm thick. Using tiny cutters or sharp-pointed knife, cut heart shapes; position with remaining cackoon on cake. Position bear or doll near pillow.

Tips One-year-olds may be too young to cut the cackoon, but they'll certainly love the cake.

Tiny heart-, star-, moon- and other-shaped cutters are sometimes sold as angel cutters.



two

You need approximately two boxes of Buntz.

cake

- 2 x 140g packets butter/cake mix
- 15cm x 45cm prepared board (page 112)
- 2 quantities butter cream (page 112)
- blue and yellow colouring

decorations

- 1 yellow juke
- 10 banana Buntz
- 1 grass fruit stick
- 1 spearmint leaf
- 2 yellow Mini Fruits
- 4 red Mini Fruits
- 6 orange Mini Fruits
- 2 chocolate bars



Place square cake on the board, place bar cake at the bottom edge of the square cake.



Using a small serrated knife, cut around the paper pattern to form the number.

- 1 Preheat oven to moderate; grease and line (page 116) deep 25cm-square cake pan and 8cm x 25cm bar cake pan. Bake cake according to directions on packet, pour $\frac{1}{2}$ of the mixture into square pan and remaining mixture into bar cake pan; bake square cake in moderate oven about 40 minutes and bar cake about 25 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake tops so cakes are the same height.
- 2 Place square cake on board, cut-side down. Place bar cake at bottom edge of square cake, cut-side down. Using paper pattern (page 112) trace pattern sheet, cut out number.
- 3 Tint $\frac{1}{2}$ of the butter cream with blue colouring; spread all over cake.
- 4 Tint yellow colouring into remaining butter cream for marbled effect. Spoon butter cream into piping bag (page 115) fitted with 1cm plain tube; pipe border on cake.
- 5 Make cut from yellow juke and banana Buntz. Cut Fruit Stick in half, slice thinly lengthwise; position on cake for flower stems. Cut spearmint leaf in half through centre; position on stems. Make flowers from coloured Mini Fruits; position chocolate bars on cake.



three

cake

2 x 340g packets butter/milk mix

30cm x 45cm prepared board (page 112)

1½ quantities butter cream (page 112)

blue colouring

decorations

icing sugar mixture

250g ready-made soft icing

green colouring

1 artificial water lily

3 chocolate frogs

- 1 Preheat oven to moderate; grease and line (page 110) two 20cm ring pans. Bake cake according to directions on packet, divide mixture between pans; bake in moderate oven about 35 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool, using serrated knife, level cake tops so cakes are the same height.
- 2 Place cakes cut-side down. Cut segments from cakes, as shown.
- 3 Assemble cake pieces on board, cut-side down, to form number; discard remaining cake.
- 4 Fill butter cream with blue colouring; spread all over cake.
- 5 On surface dusted with icing sugar, knead icing until smooth. Knead green colouring into icing; roll until 3mm thick.
- 6 Using paper pattern (page 117) from pattern sheet and a sharp-pointed knife, cut five lily leaves from icing. Using same knife, gently make veins on leaves; drape over rolling pin to dry. Position leaves on cake with water lily and chocolate frogs.

Tip: Transpare the leaf pattern onto cardboard, then use the cardboard leaf as a guide when cutting the leaf shapes from icing.

The leaves can be made up to 3 days ahead; store in an airtight container.



Place the two ring cakes cut-side down. Cut segments out of the ring-cakes, as shown.



Assemble the cake pieces on board to form the number; discard remaining cake pieces.



Using the leaf pattern, cut the lily leaves from the icing then drape over a rolling pin to dry.





Place cake cut-side down. Using a serrated knife, cut the cake into three even strips.



Leave the center strip whole; cut the two remaining strips into segments, as shown.



Assemble cake pieces on the board to form the number; discard remaining cake pieces.

four

cake

2 x 140g packets buttercream mix
40cm-square prepared board (page 112)
1% quantities butter cream (page 112)
red colouring

decorations

icing sugar mixture
210g ready-made soft icing
black colouring
20 1/2in (52cm) mini
1 black licorice strip
4 chocolate cars
assorted mini rosette tips

- 1 Preheat oven to moderate; grease and line (page 110) 20cm x 30cm liningpan. Bake cake according to directions on packet; pour enough mixture into pan to come about level to the top; bake in moderate oven about 25 minutes. Stand cake in pan 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake top.
- 2 Place cake cut-side down. Cut cake into three even strips.
- 3 Leave center strip whole; cut remaining strips into three segments, as shown.
- 4 Assemble cake pieces on board, cut-side down, to form number; discard remaining cake.
- 5 Tint butter cream with red colourings; spread all over cake.
- 6 On surface dusted with icing sugar, knead icing until smooth; reserve a walnut-sized amount of icing for rosette markings; enclose in plastic wrap.
- 7 Knead black colouring into icing to make grey colour; roll until 2mm thick. Using sharp knife, cut 4.5cm x 20cm rectangle, 4.5cm x 10cm rectangle and 4.5cm x 5cm rectangle; position on cake for rosette.
- 8 Roll reserved white icing into thin cord, cut into two 4.5cm pieces and one 20cm piece; secure to cake, with tiny dots of water, for rosette markings.
- 9 Secure 20 1/2in mini rosette, with tiny dots of water, to mark base. Cut licorice strip into fourteen 5cm pieces and one 10cm piece; position on cake to form rail tracks. Position cars and rosette signs on cake, as desired; secure with a little butter cream.

Tip Make party cakes from any leftover cake mixture.



Using a piping bag filled with a firm plain white icing pipe five grubs onto one oven tray



Cut the ring cake in half widthways, cut the ring cake into small segments, as shown



Assemble the cake pieces on the board to form the number, discard remaining cake pieces

five

meringue grubs

- 1 egg white
- $\frac{1}{2}$ cup (100g) caster sugar
- $\frac{1}{2}$ teaspoon cream of tartar
- 2 tablespoons boiling water
- coloured sprinkles
- 50 coloured cashews

cake

- 500g packet buttercream mix
- 30cm x 45cm prepared board (page 112)
- 1% quantities butter cream (page 112)
- pink food colouring

decorations

- 56 small pink marsh sticks
- 38 lime leaf buns
- 1 green fruit stick
- 11 spearmint leaves

- 1 Preheat oven to very slow. Combine egg white, sugar, cream of tartar and the water in small bowl. Bring small saucepan of water to a boil; reduce heat to a simmer. Place bowl over saucepan, taking care that water level does not touch bottom of bowl. Beat egg white mixture with electric mixer about 7 minutes or until sugar is dissolved and stiff peaks form. Remove bowl from heat; spoon egg white mixture immediately into large piping bag (page 111) fitted with 1cm plain tube. Pipe five grubs onto oven tray lined with baking paper. Top grubs with coloured sprinkles; position cashews on grubs for eyes. Bake in very slow oven about 30 minutes or until grubs are dry to touch; cool. Grubs can be made up to a week ahead; store in an airtight container.
- 2 Preheat oven to moderate; grease and line (page 110) 30cm x 25cm bar cake pan and 30cm ring pan. Make cake according to directions on packet, divide mixture between pans so both mixtures are to the same depth; bake in moderate oven about 25 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake tops so cakes are the same height.
- 3 Place cakes cut-side down. Cut bar cake in half widthways; cut ring cake into segments, as shown.
- 4 Assemble cake pieces on board, cut-side down, to form number; discard remaining cake.
- 5 Tint butter cream with pink colouring; spread all over cake.
- 6 Position meringue grubs on cake; decorate sides of cake with marsh sticks and buns. Thinly slice fruit stick lengthways; position on cake for stem. Split spearmint leaves in half through centre for leaves; cut a few "triplets" out of a leaf or two. Position leaves on cake.



six cake

1x6g packet buttercream mix

180cm x 44cm prepared board (page 112)

1½ quantities butter cream (page 112)

Black and red colouring

decorations

2 bananas

10cm green Bubble tape (bottle gum)

1 black licorice string

2 green M&M's

1 milk bottle, halved lengthways

- 1 Preheat oven to moderate; grease and line (page 110) 10cm x 25cm bar cake pan and 20cm ring pan. Bake cake according to directions on packet; divide mixture between pans so both mixtures are to the same depth; bake in moderate oven about 25 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake tops so cakes are the same height.
- 2 Using paper pattern (page 112) from pattern sheet, cut tail from bar cake, cut-side down.
- 3 Assemble cake pieces on board, cut-side down, to form number; discard remaining cake.
- 4 Tint ¼ of the butter cream with black colouring; spread over white's peak and end of tail. Tint remaining butter cream with red colouring; spread over remaining cake.
- 5 Trim banana ends diagonally; position on cake for horns. Cut eyes from Bubble tape; position on cake. Cut 10cm piece from licorice string; outline eyes. Position M&M's on cake for eye irises.
- 6 Cut eyebrows, mouth and whiskers from remaining licorice; position on cake. Trim milk bottle halves for fangs; position on cake.



Leave the ring cake whole; lay the paper pattern on the bar cake for devil's tail



Cut the devil's tail from the bar cake; assemble cake pieces on board to form the number





Leave one bar cake whole and cut the other bar cake into two pieces, as shown.



Assemble the cake pieces on the board cut-side down, to form the number.



Join four chenille sticks together at the centre, bend the ends to make spider legs.

seven

choc-crackle spiders

- 1 cup (215g) rice bubbles
- 1 cup (70g) shredded coconut
- 1 tablespoon cocoa powder
- 1 tablespoon icing sugar mixture
- 100g dark chocolate, melted
- 35g butter, melted

cake

- 340g packet buttercake mix
- 21cm x 47cm prepared board (page 112)
- 1 quantity butter cream (page 112)
- orange and black colouring

decorations

- 20 x 21cm (3mm) black chenille sticks (pipe cleaners)
- 34 Skittles

- 1 Combine rice bubbles, coconut, sifted cocoa and icing sugar in medium bowl, using fork, mix in chocolate and butter. Spoon level tablespoons of mixture into two 12-hole mini (1 tablespoon/30ml) muffin tins. Refrigerate about 1 hour or until spider bodies set.
- 2 Preheat oven to moderate; grease and line (page 110) two 8cm x 21cm bar cake pans. Bake cake according to directions on packet, divide cake mixture between pans; bake in moderate oven about 25 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool. Using serrated knife, level cake tops so cakes are the same height.
- 3 Cut one cake into two pieces, as shown.
- 4 Assemble cake pieces on board, cut-side down, to form number.
- 5 Tint ¼ of the butter cream with orange colouring; spread all over cake. Tint remaining butter cream with black colouring; spoon into piping bag (page 115) fitted with 2mm plain tube, pipe spider webs onto cake and board.
- 6 Twist four chenille sticks together at centre; bend ends to make spider legs. Position legs on cake top with one spider body. Using leftmost icing, attach Skittles onto spiders for eyes; pipe a little black icing on Skittles for eye pupils. Repeat with remaining chenille sticks, spider bodies, black butter cream and Skittles.

tips This recipe makes 34 choc-crackle spiders; serve the spiders as an accompaniment or, if you have extra chenille sticks and Skittles, make more spiders to decorate the cake board or give one spider to each guest. Chocolate and butter can be melted together over hot water or in a microwave oven on HIGH (100%) for about 1 minute.







eight cake

2 x 340g packets butter/sake mix
25cm x 45cm prepared board (page 110)
2 quantities butter cream (page 112)
yellow colouring

decorations

40 boiled lollies
8 giant black Smarties

- 1 Preheat oven to moderate; grease and line (page 110) two 25cm ring pans. Bake cake according to directions on packet, divide mixture between pans; bake in moderate oven about 35 minutes. Stand cakes in pans 5 minutes; turn onto wire rack to cool, using serrated knife, level cake tops so cakes are the same height.
- 2 Trim a shallow arc from one cake, as shown.
- 3 Reassemble cake pieces on board, cut side down, to form number; discard remaining cake.
- 4 Frost butter cream with yellow colouring; spread over top and sides of cake.
- 5 Arrange boiled lollies and Smarties on cake for flowers.



Remove one ring cake whole; trim a shallow arc from the edge of the other ring cake.



Reassemble the cake pieces on the board to form the number; discard remaining cake.

basic know-how

We used packet cake mixes throughout this book to ensure consistency of size and texture. However, if you would prefer to make your own cakes, we have included four relatively easy and delicious recipes in these information pages to use as your starting point.

NB The patterns supplied for cakes on the pattern sheet (see centre of book) are of actual size.

Making the cake

For best results:

- Use an electric mixer when beating the cake mixture
- Follow the directions on the packet
- Have all ingredients at room temperature
- A large mixing bowl should have the capacity to hold 4 packet mixes. It's best to mix single packets in a small bowl, and 2 or 3 packets in a medium bowl

Baking cakes together

You can bake cakes together, either on the same oven shelf or on different shelves. The important thing is that the cake pans do not touch each other, the sides of the oven or the door. If baking cakes on the same shelf, exchange the positions of the pans about halfway through baking time.

If baking cakes on different shelves, make certain there is enough room for the cake on the lower shelf to rise without touching the bottom of the shelf above it. Change the cakes from the lower to the upper shelf positions about halfway through baking time for even browning.

When small cakes are baked with larger cakes (which have longer baking times), place the small ones toward the front of the oven then, when the small cakes are baked, move the large cakes into that position to complete their baking time.

When two or more cakes are being baked in the oven at the same time, the baking time may be slightly longer than specified in recipes. A perfectly baked cake should feel firm to the touch and be slightly shrunken from the side(s) of the pan. There should not be any need to test with a skewer. However, if in doubt, test by inserting a metal skewer into the centre of the cake: if any mixture clings to the skewer, the cake needs a little more baking time. Never test a sponge cake with a skewer; instead, gently press the surface of cake with fingertips – it should feel firm.

Cake pans

Each recipe specifies the required pan size(s) and exact quantities required to make your cakes look the same as ours. However, cake sizes and shapes can be changed to suit yourself and your chosen decorations.

Use rigid, straight-sided, deep cake pans. The ones we used are made from good quality tin or aluminium.

Greasing and lining the cake pan

All cake pans were greased lightly but evenly with a pastry brush dipped in a little melted butter. An alternative method is to spray pans with cooking-oil spray. We lined the bases of the pans with baking paper. To fit baking paper, place your pan, right-side up, on a piece of baking paper, then trace around the pan's base with a pencil. Cut the paper shape (just slightly inside the marked area, to allow for the thickness of the pan. We also lined the side(s) of the cake pans so the paper extended above the pan.



Cake recipes

Each of these recipes makes a cake equal in quantity to one 145g packet of White Wings Golden Buttercake Cake Mix. Therefore, if the particular recipe you've decided to make calls for 2 packets of cake mix, double the quantities called for and adjust the baking time. These four cake recipes will bake in approximately the same time as the packet mixes.

Basic butter cake

125g butter, softened
1 teaspoon vanilla essence
¾ cup (145g) caster sugar
2 eggs
1½ cups (125g) self-raising flour
¾ cup (125ml) milk

Preheat oven to moderate. Grease (and line) pan(s).

Beat butter, essence and sugar in small bowl with electric mixer until light and fluffy. Beat in eggs, one at a time, until combined. Stir in flour and milk, in two batches. Spread mixture into prepared pan(s). Bake in moderate oven until cake is cooked. Stand cake in pan(s) about 5 minutes; turn onto wire rack to cool.

To marble a butter cake, place portions of cake mixture in different bowls then tint each with desired colour. Dollop spoonfuls of mixture into prepared pan(s), alternating colours, then gently swirl together with a skewer or spoon, to create marbled effect.

Rich chocolate cake

1½ cups (200g) self-raising flour
¾ cup (50g) cocoa powder
125g butter, softened
1 teaspoon vanilla essence
1½ cups (275g) caster sugar
2 eggs
¾ cup (160ml) water

Preheat oven to moderate. Grease (and line) pan(s).

Sift flour and cocoa into medium bowl, add remaining ingredients; beat on low speed with electric mixer until ingredients are combined. Increase speed to medium; beat about 3 minutes or until mixture is smooth and changed to a lighter colour. Spread into prepared pan(s). Bake in moderate oven until cake is cooked. Stand cake in pan(s) about 5 minutes; turn onto wire rack to cool.

Best-ever sponge

The only liquid called for in this recipe comes from the eggs; for best results, they should be at room temperature.

3 eggs
¾ cup (110g) caster sugar
¾ cup (15g) cornflour
¾ cup (15g) plain flour
¾ cup (15g) self-raising flour

Preheat oven to moderate. Grease (and line) pan(s).

Beat eggs in small bowl with electric mixer until thick and creamy (this will take about 8 minutes). Add sugar, 1 tablespoon at a time, beating after each addition, until sugar dissolves; transfer mixture to large bowl. Sift dry ingredients together three times, then sift evenly over egg mixture; fold in gently. Spread into prepared pan(s). Bake in moderate oven until cake is cooked. Turn immediately onto wire rack to cool.

Wheat-free sponge

This is a gluten-free cake, perfect for people who suffer from coeliac disease and do not tolerate wheat flour. Cornflour, also called cornstarch in some countries, is made from corn kernels and contains no gluten. Use corn when purchasing cornflour because there is a wheaten cornflour available which, as the name suggests, contains wheat.

3 eggs
¾ cup (110g) caster sugar
¾ cup (110g) cornflour (100% corn)

Preheat oven to moderate. Grease (and line) pan(s).

Beat eggs in small bowl with electric mixer until thick and creamy (this will take about 8 minutes). Add sugar, 1 tablespoon at a time, beating after each addition until sugar dissolves. Sift cornflour three times then sift evenly over egg mixture; fold in gently. Spread into prepared pan(s). Bake in moderate oven until cake is cooked. Turn immediately onto wire rack to cool.



Preparing the cake(s)

Trim cooked cake(s) so it sits flat or joins neatly to another cake.



Most cakes in this book use the smooth base as the top of the finished cake; in this case, it's a good idea to cool the cake upside down. Some cakes are decorated top-side up.

Crumbs can present problems when they become mixed with the icing. To prevent this from happening, bake the cake the day before you decorate it. After the cake cools, keep it in an airtight container in the refrigerator overnight. Decorate cake while it is still cold. If you think you will take longer than 30 minutes to decorate your cake, freeze it, uncovered, for 10 minutes, before decorating.

Cake boards

Some of the cakes in this book call for a cake board which becomes part of the decoration. In any case, the board makes the cake easy to handle as well as more attractive.

Place cake(s), as directed, on a board that has been covered with greaseproof decorative paper, contact, or any type of patterned foil-like gift wrapping. We've given an approximate cake-board size in almost all of the recipes, allowing some space around the cake. Using manila or a similarly strong board, cut your selected paper 5cm to 10cm larger than the shape of the board. A variety of sizes of boards can be bought, already covered in paper, from cake-decorating suppliers and some craft shops.

Using paper patterns

If you choose to make a cake that is based on a pattern, you will find the template on the pattern sheet in the middle of this book. Using a pencil, trace the pattern onto baking or greaseproof paper. Carefully cut around this paper tracing. Assemble cake pieces as directed in the recipe method, then place the paper pattern on top of cake. Using toothpicks, secure pattern onto cake. Using a small serrated knife, cut around the pattern to form the shape of the cake. Remove toothpicks and pattern, then proceed with recipe.

If you are cutting shapes from ready-made soft icing using a paper pattern, use the above method but do not use toothpicks to secure the pattern to icing. Use a small sharp-pointed knife to cut around the pattern.

If you are cutting shapes from fabric using a paper pattern, use the original method to create the pattern, then use pins to attach the pattern to fabric and scissors to cut around pattern.

Choosing the covering

We used either ready-made soft icing, butter cream or fluffy frosting, depending on the effect we desired. Ready-made soft icing is easy to use and gives a smooth surface to the cake. Butter cream is a little harder to spread than fluffy frosting, but you can work with butter cream longer than with fluffy frosting, which tends to set. Fluffy frosting is good for fluffy or wavy effects, but it is fairly difficult to make smooth.

The yellow colour of the butter cream will affect the colour you choose. For example, if you add rose pink, the cream tends to become salmon pink; if you add red, it becomes apricot and so on. If you use ready-made soft icing or fluffy frosting, you have a white base to colour from.

Use a spatula or palette knife for spreading and swirling butter cream or fluffy frosting.

Butter cream

This is a basic butter cream (also known as *vienna cream*) recipe; the flavour can be varied by adding finely grated rind of any citrus fruit, etc., or any essence to your taste.

125g butter, softened

1½ cups (240g) icing sugar mixture

2 tablespoons milk

Beat butter in small bowl with electric mixer until as white as possible. Gradually beat in half of the icing sugar, milk, then remaining icing sugar. Flavour and colour as required.

Chocolate variation: Sift ¼ cup (35g) cocoa powder in with the first batch of icing sugar.

Ready-made soft icing

Ready-made soft icing can be bought from cake-decorating suppliers and some health food shops, delicatessens and supermarkets. There are several brands available, and they can be sold as Soft Icing, Prepared Icing or Ready to Roll Icing. All are easy to handle: knead the icing gently on a surface dusted with icing sugar mixture until it is smooth.

Brush warmed strained apricot jam lightly and evenly all over cake. Roll icing until it is about 7mm thick. Lift icing onto cake with rolling pin. Smooth the icing with hands, dusted with icing sugar, easing it around the side(s) and base of cake. Push icing in around the base of cake then cut away any excess with a sharp knife.



gluing square board



gluing round board



kneading coloured clay with pigment and soap



colouring butter cream

Fluffy frosting

1 cup (200g) caster sugar
 $\frac{1}{4}$ cup (60ml) water
2 egg whites

Combine sugar and the water in small saucepan; stir with a wooden spoon over high heat, without boiling, until sugar dissolves. Boil, uncovered, without stirring, about 3 to 5 minutes or until syrup is slightly thick. If a candy thermometer is available, the syrup will be ready when it reaches 114°C (248°F).

Otherwise, when the syrup is thick, remove the pan from the heat, allow the bubbles to subside then test the syrup by dropping 1 teaspoon into a cup of cold water. The syrup should form a ball of soft sticky toffee when rolled gently between your fingertips.

The syrup should not change colour; if it does, it has been cooked for too long and you will have to discard it and start again.

While syrup is boiling, beat egg whites in small bowl with electric mixer until stiff; keep beating (or whites will deflate) until syrup reaches the correct temperature.

When syrup is ready, allow bubbles to subside then pour a very thin stream onto the egg whites with mixer operating on medium speed. If syrup is added too quickly to the egg whites, frosting will not thicken. Continue beating and adding syrup until all syrup is used. Continue to beat until frosting stands in stiff peaks (frosting should be barely warm by this stage).

Test frosting, if desired, by testing food colouring through while mixing, or by stirring through with spatula at the end. Frosting can also be flavoured with a little of any essence of your choice.

For best results, frosting should be applied to a cake on the day it is to be served, while the frosting is still soft and has a marshmallow consistency. While you can frost the cake the day before, the frosting will become crisp and lose its glossy appearance, much like a meringue.

Make sure to frost the cake around the base near the board; this forms a seal and helps keep the cake fresh.

Piping gel

Piping gel is sold in small tubes at supermarkets.

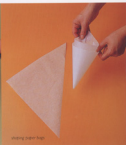
If you prefer, make your own using the recipe below. Store the mixture in an airtight container in the refrigerator for up to a month; if it becomes too thick, stir in a tiny amount of water, a little at a time, until gel reaches a pliable consistency.

$\frac{1}{4}$ cup (75g) caster sugar
1 tablespoon cornflour
 $\frac{1}{4}$ cup (60ml) lemon juice
 $\frac{1}{4}$ cup (60ml) water

Combine sugar and cornflour in small saucepan; gradually blend in juice then the water. Stir over high heat until mixture boils and thickens. Colour as desired.



pouring syrup into egg whites



shaping piping bag

Equipment

Piping bags can be bought from cake-decorating or chefs' suppliers; these are usually made from a waterproof fabric, and can have screws attached to hold icing tubes.

Alternatively, you can make bags from baking or greaseproof paper, which will hold various-shaped tubes. You can also cut the tips of the bags to the size you require. These are ideal for small amounts of icing or chocolate.

Another option is to use a small plastic bag. Push the icing (or chocolate) into the corner of the bag, twist the bag around the icing, then snip the tip to the desired size and shape.

Icing tubes are made from metal or plastic, and can be bought from cake-decorating suppliers, some craft shops, supermarkets and cookware shops.

Non-stick rolling pins are available from cake-decorating and chefs' suppliers as well as cookware shops.

Candy thermometers, used to measure the temperature of syrup, are available from hardware and cookware shops.

We used double-ended toothpicks throughout this book.

Candy cake decorations, made from sugar, corn starch and vegetable gum, are assorted lettering, pictures and shapes used for decorating cakes. These can easily be found at your local supermarket.

Food colourings

We used good-quality edible gels and concentrated pastes, which are available from cake-decorating suppliers and some health food stores. It's best to add minuscule amounts (using a duster or toothpick) to the icing until the desired colour is reached. Use care when handling food colourings as they stain. Coloured icing can become darker or lighter on standing, so keep this in mind when decorating a cake ahead of time. If you have the time, it's a good idea to experiment by colouring a small amount of the icing, then covering it with plastic wrap and allowing it to stand for a few hours to determine if the icing fades or darkens.



various items of cake-decorating equipment

icing bags and icing tubes





Black licorice stick



Black licorice ring



Red licorice ring



Red licorice stick



Green licorice ring



Green licorice ring



Purple



Black licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



Ice cream cone



Red licorice ring



Black licorice ring



Yellow licorice ring



Rainbow licorice ring



Rainbow licorice ring



Green licorice ring



Black licorice stick



Rainbow licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



Black licorice stick



flavor



Curly Marls



white chocolate Marls



milk chocolate Marls



chocolate piece



soft foam



low foam
soft foam



soft foam



milk chocolate bar



dark chocolate



golden-colored egg-shaped



dark-colored egg-shaped



soft foam



green foam



large chocolate gold coin



small chocolate gold coin



medium chocolate gold coin

glossary

butter fat salted or unsalted (unsalt butter, 100g is equal to 1 stick butter)

cocoa powder also just called cocoa, unsweetened, dried, roasted bean ground cocoa beans, **unsweet**, **unsweetened** thin strips of dried coconut

cornflour also known as cornstarch, a thickening agent in cooking

cream of tartar the acid ingredient in baking powder; added to confectionery mixtures to help prevent sugar crystallizing, keeps frostings creamy and improves texture when beating egg whites

dark chocolate we used premium-quality dark eating chocolate rather than compound

dolly vanilla pan cylindrical, dolly-shaped cake pan

flour

gluten an all-purpose flour, made from wheat, **self-rising** plain flour sifted with baking powder in the proportion of 1 cup flour to 2 teaspoons baking powder

ice maple a chocolate coating for ice-cream rolls quickly

ice cream we used quality ice cream; actual ice cream varieties differ from manufacturer to manufacturer depending on the quantities of air and fat that are incorporated into the mixture

lemonade pan often a 9-inch cake pan, 1-inch deep

lollies also known as sweets, **rolls** we used roll-cream impregnated with unless otherwise specified

rice bubbles also known as Rice Krispies; puffed-rice product made with malt extract (which contains gluten)

sugar

sugar also known as superfine or finely granulated table sugar

sultanas, **raisins** also known as sultanas; sugar or powdered sugar, granulated sugar coated together with a small amount (about 1%) of cornflour

pure icing also known as confectioners' sugar or powdered sugar

white we used cream, granulated table sugar, unless otherwise specified

vanilla essence an inexpensive substitute for pure vanilla extract, made with synthetic vanilla and other flavorings

vegetable oil any of a number of oils sourced from plants rather than animal fats

Remember the excitement of choosing your birthday cake as a child? Weeks of anxiously poring over *The Australian Women's Weekly Children's Birthday Cake Book*... would it be the train? the butterfly? the pirate? *Kids' Birthday Cakes* is a new birthday cake book for the generation that grew up with that first classic book. It features spectacular new designs and, as always, each recipe is simple and easy.



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